

Menus for groups

balnearioilletas

EVENTS DOSSIER 2025



*Celebrate
with us...*

**A MAGICAL PLACE FOR YOUR
SPECIAL EVENT TO SHINE**

For more than 50 years, an incomparable style has been perfected in an exclusive location. In this spectacular natural enclave, a professional and experienced team takes care of every detail.

This beautiful spot has been the setting for many unforgettable dinners, business incentives, weddings, birthdays, corporate presentations and more. We would love to hear your ideas so that we can take care of creating a perfect environment to make sure your event is unique.



Our plated menus

All our menus include bread, olives and all i oli to share.

The set-up offered for groups are rectangular tables in between 10 and 12 diners. This set-up doesn't include table linen. If you wish to include table linen, it must be valued separately.

Only specific areas of the restaurant are reserved when the group exceeds 50 guests.



Menu 1

STARTERS FOR SNACKING & SHARING

Goat's cheese salad with walnuts and red berries.

Vietnamese rolls with sweet chilli sauce.

Mallorcan style cuttlefish.

MAIN COURSE (a choice of)

Chicken curry with rice, dates, dried apricots and chopped peanuts.

Sea bass butterfly style served with roasted potatoes and baby vegetables.

DESSERT (a choice of)

Chocolate walnut brownie.

Mango and passion fruit mousse.

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House wines, soft drinks, beer, water & coffee.

Price: 51 €/pax (max 120 pax)

Menu 3

STARTERS FOR SNACKING & SHARING

Thai salad with king prawns, mango, raspberries, cucumber, carrot and peanuts.

Green asparagus in tempura with romesco sauce.

Boletus and gorgonzola croquettes.

MAIN COURSE (a choice of)

Grilled entrecote with potato au gratin.

Teriyaki salmon with stir fried vegetables and boletus.

DESSERT (a choice of)

Fresh cheesecake with berries.

Pistachio crumble with raspberries and strawberries.

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House wines, soft drinks, beer, water & coffee.

Price: 58 €/pax (max 120 pax)

Skewers Menu 2

STARTERS FOR SNACKING & SHARING

Marinated salmon with mango.

Grilled artichokes.

Iberian ham croquettes.

MAIN COURSE (a choice of)

Marinated chicken skewer with vegetables, baked potato and black pepper sauce.

Monkfish and king prawn skewer with vegetables, basmati rice and sweet chilli sauce.

DESSERT (a choice of)

Creamy mojito with lime and mint.

Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.

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House wines, soft drinks, beer, water & coffee.

Price: 52 €/pax (max 50 pax)

Menu 4

STARTERS FOR SNACKING & SHARING

Smoked salmon with avocado and prawns on a bed of mixed lettuce.

Iberian ham croquettes.

Thai mussels.

MAIN COURSE (a choice of)

Grilled beef sirloin with padrón peppers and fries.

Slow-baked codfish fillet au gratin with all i oli, roasted peppers and mashed potatoes.

DESSERT (a choice of)

Strawberries with mascarpone and yoghurt.

Gató. Mallorcan almond cake with almond mousse.

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House wines, soft drinks, beer, water & coffee.

Price: 59 €/pax (max 120 pax)

Lobster Menu 2

STARTERS FOR SNACKING & SHARING

Mallorcan red prawn.

Sautéed clams.

Iberian ham with ciabatta bread.



MAIN COURSE

Fried eggs with lobster, fries and Iberian ham.

DESSERT (a choice of)

Mango and passion fruit mousse.

Pistachio crumble with raspberries and strawberries.

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Special selection of wines, soft drinks, beer, water & coffee.

Price: 95 €/pax (max 120 pax)

Buffet Paellas Menu

STARTERS FOR SNACKING & SHARING

Green salad with apple and walnuts.

Batter-fried squid.

Iberian ham croquettes.

BUFFET (a choice of 2)

Mixed paella (meat, fish & seafood).

Fish and seafood paella (no bones or shells).

Free-range chicken paella with artichokes and boletus.

Vegetable paella.

Black paella.

Seafood fideuá.

DESSERT (a choice of)

Chocolate mousse with red berries heart.

Carrot cake with mascarpone icing.

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House wines, soft drinks, beer, water & coffee.

Price: 52 €/pax (max 110 pax)

Tapas 1

SPECIALTIES TO SHARE

Potato omelette bite with spicy sobrasada.

Goat's cheese salad with walnuts and red berries.

Iberian ham croquettes.

Ensaladilla (potato salad).

Mallorcan style cuttlefish.

Beef Goulash with rosemary roasted potatoes.

ASSORTMENT OF DESSERTS TO SHARE

Mango and passion fruit mousse.

Brownie cake pop.

Carrot cake with mascarpone icing.

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House wines, soft drinks, beer, water & coffee.

Price: 49 €/pax (max 120 pax)

Tapas 2

SPECIALTIES TO SHARE

Marinated salmon with mango.

Monkfish and prawn croquettes.

Green salad with apple and walnuts.

Pork gyozas.

Squid in its own ink.

Beef sirloin stew with boletus sauce and rosemary roasted potato.

ASSORTMENT OF DESSERTS TO SHARE

Creamy mojito with lime and mint.

Chocolate truffle.

Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.

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House wines, soft drinks, beer, water & coffee.

Price: 51 €/pax (max 120 pax)

Barbecue Menu 1

STARTERS BUFFET

Greek salad.

Mallorcan Trempó (light green pepper, tomato & onion).

Coleslaw salad.

BARBACUE BUFFET

Pork ribs with barbecue sauce.

Beef picanha.

Crispy chicken thighs.

Grilled gilthead.

Spiced onion rings and corn on the cob.

Roasted potatoes and sweet potatoes with
grilled vegetables.

Sauces: garlic and parsley, chimichurri and honey
with mustard.

DESSERT BUFFET

Creamy mojito with lime and mint.

Brownie cake pop.

Carrot cake with mascarpone icing.

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House wines, soft drinks, beer, water & coffee.

Price: 65 €/pax (min 50 – max 80 pax)

Barbecue Menu 2

STARTERS BUFFET

Escalivada (roasted red peppers, onion & aubergines).

Green salad with apple and walnuts.

Ensaladilla (potato salad).

BARBACUE BUFFET

Grilled entrecote.

Flavoured pork ribs.

Baked boneless lamb with mushroom sauce.

Grilled teriyaki salmon.

Corn on the cob.

Roasted potatoes and sweet potatoes with grilled
vegetables.

Basmati rice with vegetables.

Sauces: black pepper, red wine and Pedro Ximénez.

DESSERT BUFFET

Mango and passion fruit mousse.

Banoffee pie, made with crunchy biscuits, caramel
sauce and bananas.

Red Velvet cake pop.

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House wines, soft drinks, beer, water & coffee.

Price: 72 €/pax (min 50 – max 80 pax)



Our finger food menus

With a more casual and dynamic format, these menus are ideal for a relaxed and hanging out meetings. Our Lounge Bar terrace, with privileged sea views, is reserved exclusively.

A minimum of 50 guests are required to guarantee the exclusivity of this space.

If the event takes place in the evening, a DJ is included, free of charge, who will liven up the evening for three hours. It will be ambient music according to the style of the restaurant and with a maximum of 65 dcb.



Menu Cocktail 1 *(Finger food)*

MENU (15 pieces)

Tomato and mozzarella skewer with pesto.
Prawn mousse filled cannoli.
Salmon tartare with guacamole.
Mini sea bass and prawn ceviche.
Vietnamese rolls with sweet chilli sauce.
"Frito mallorquín" with vegetables.
Iberian ham croquettes.
Vegetables gyozas.
Fish and seafood paella (no bones or shells).
Pulled pork bao.
Chicken satay skewer with peanut sauce.
Mini beef hamburger with cheese, bacon & barbecue sauce.

DESSERT

Mango and passion fruit mousse.
Brownie Cake pop.
Carrot cake with mascarpone icing.

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House wines, soft drinks, beer, water & coffee.

Price: 49 €/pax (minimum 50 pax)

Menu Cocktail 2 *(Finger food)*

MENU (20 pieces)

Açaí and passion fruit shot.
Tomato and mozzarella skewer with pesto.
Hummus with crudités.
Manchego cheese and grape skewer.
Octopus and seafood "salpicon".
Avocado mousse with prawns.
Smoked salmon pastry with fine herbs sauce.
"Frito mallorquín" with vegetables.
Vietnamese rolls with sweet chilli sauce.
Iberian ham croquettes.
Boletus and gorgonzola croquettes.
Prawn gyozas.
Garlic scallops.
Free-range chicken paella with boletus and artichokes.
Pulled pork bao.
Chicken skewer with curry sauce.
Mini beef hamburger with cheese, bacon & barbecue sauce.

DESSERT

Creamy mojito with lime and mint.
Chocolate truffle.
Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.

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House wines, soft drinks, beer, water & coffee.

Price: 55 €/pax (minimum 50 pax)

Barbecue Menu 3 *(Finger food)*

APPETISER

Tomato and mozzarella skewer with pesto.
"Escalivada" with feta cheese bao.
Marinated salmon with mango.
Vietnamese rolls with sweet chilli sauce.
Iberian ham croquettes.

BARBACUE BUFFET

Marinated beef sirloin titbits brochette.
Chicken and sautéed vegetables with curry sauce.
Teriyaki salmon brochette.
Monkfish and king prawn skewer.
Baked mini potatoes.
Sautéed vegetables and basmati rice.
Sautéed garlic mushrooms.

DESSERT BUFFET

Creamy mojito with lime and mint.
Brownie Cake pop.
Carrot cake with mascarpone icing.
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House wines, soft drinks, beer, water & coffee.
Price: 59 €/pax (minimum 50 pax)

Paellas Menu *(Finger food)*

APPETISER

Tomato and mozzarella skewer with pesto.
Camembert cheese skewer with quince.
Vietnamese rolls with sweet chilli sauce.
Monkfish and prawn croquettes.
Pork gyozas.

BUFFET (a choice of 2)

Mixed paella (meat, fish & seafood).
Seafood and fish paella (no bones or shells).
Free-range chicken paella with artichokes and boletus.
Vegetable paella.
Black paella.
Seafood fideuá.

DESSERT BUFFET

Mango and passion fruit mousse.
Chocolate truffle.
Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.
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House wines, soft drinks, beer, water & coffee.
Price: 49 €/pax (minimum 50 pax)

Tapas 1 *(finger food)*

APPETISER

Camembert cheese skewer with quince.
Potato omelette bite with spicy sobrasada.
Iberian ham croquettes.

STATION

Mallorcan Trempó (light green pepper, onion and tomato).
Puff pastry shells with dried tomato and pesto.
Ensaladilla (potato salad).
Squid in its own ink.
Chicken satay skewer with peanut sauce.
Beef Goulash with rosemary roasted potatoes.

DESSERTS

Creamy mojito with lime and mint.
Brownie cake pop.
Carrot cake with mascarpone icing.
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House wines, soft drinks, beer, water & coffee.

Price: 49 €/pax (minimum 50 pax)

Tapas 2 *(finger food)*

APPETISER

Garlic scallops.
Monkfish and prawn croquettes.
Green asparagus in tempura with romesco sauce.

STATION

Green salad with apple and walnuts.
Tomato and mozzarella skewer with pesto.
Prawn mousse filled cannoli.
Squid in its own ink.
Beef sirloin with boletus sauce and vegetables.
Pulled pork bao.

DESSERTS

Mango and passion fruit mousse.
Red Velvet cake pop.
Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.
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House wines, soft drinks, beer, water & coffee.

Price: 52 €/pax (minimum 50 pax)

Our breakfasts

A selection of breakfasts and brunch menus to enjoy first thing in the morning overlooking the sea.

Brunch menus require a minimum of 50 guests. They include a set-up for groups with rectangular tables of 10/12 guests.

The Conillera finger food brunch menu, with a relaxed and casual format, takes place in the Lounge Bar space exclusively.

For groups of less than 50 guests, we offer the Illetas breakfast menu.



Formentera Brunch

Assorted basket with wholemeal breads, spelt and rye.
Granola, oatmeal and cereals.
Yoghurts' selection.
Trail mix, seeds and dried fruits.
Seasonal fruit.
Hummus & crudités.
Smoked salmon, Heura, turkey, vegan & sheep cheese.
Boiled & scrambled eggs.
Avocado, cucumber, tomatoes and arugula.
Quinoa salad.

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Chia pudding with seasonal fruit.
Fresh cheesecake with red fruits.
Brownie cake pop.

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Coffee or tea.
Green juice.
Orange juice.
Cava, beer, soft drinks and mineral waters.

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Price: 53 €/pax (min 50 pax)

Service of 1,5 hrs

Available from 10:30 am to 1:00 pm.

Cabrera Brunch

Assorted basket with breads and toasts.
Croissants, chocolate croissants and muffins.
Butter, jams' selection and honey.
Seasonal fruit.
Cheeses and cold meats variety.
Grated tomato and olive oil.
Scrambled and fried eggs.
Sausages and bacon.
Chocolate pancakes.
Peanut butter, cocoa cream, maple and agave syrup.
Green salad with apple and walnuts.

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Strawberries with Mascarpone and yoghurt.
Chocolate truffle.
Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.

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Coffee or tea.
Pineapple and mint juice.
Orange juice.
Cava, beer, soft drinks and mineral waters.

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Price: 53 €/pax (min 50 pax)

Service of 1,5 hrs

Available from 10:30 am to 1:00 pm.



Dragonera Brunch

Assorted basket with breads and toasts.
Majorcan country bread with tomato and olive oil.
Assortment of cereals and muesli.
Yoghurts' selection.
Trail mix, seeds and dried fruits.
Maple and agave syrup.
Seasonal fruit.
Variety of Mallorcan and Mahones cheeses.
Camaïot, botifarrón, sobrasada, serrano ham & cooked ham.
Boiled eggs and potato omelette.
Mallorcan Trempó salad.
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Individual ensaimadas.
Gató. Mallorcan almond cake.
Cardenal de Lloseta, with chocolate sauce.
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Coffee or tea.
Lemonade with mint.
Orange juice.
Cava, beer, soft drinks and mineral waters.
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Price: 53 €/pax (min 50 pax)

Service of 1,5 hrs

Available from 10:30 am to 1:00 pm.



Brunch Conillera (finger food)

Assorted basket with breads and toasts.
Grated tomato and olive oil.
Croissants, chocolate croissants and muffins.
Cheeses and cold meats variety.
Scrambled eggs.
Seasonal fruit.
Hummus & crudités.
Quinoa salad.

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Mango and passion fruit mousse.
Brownie Cake pop.
Fresh cheesecake with red fruits.

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Coffee or tea.
Green juice.
Orange juice.
Cava, beer, soft drinks and mineral waters.

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Price: 50 €/pax (min 50 pax)

Service of 1,5 hrs

Available from 10:30 am to 1:00 pm.



Illetas Breakfast

MAIN OPTION*

Greek yoghurt with muesli and fresh fruits.

Açaí bowl with Guarana, fresh fruit, grated coconut, nuts and seeds.

Avocado toast with poached egg, tomato and cheese shavings.

Salmon toast, dill cream, arugula, hard-boiled egg, capers and red onion with rye bread.

Prawn toast, avocado, arugula and tomatillo sauce with sourdough bread.

Fried or scrambled eggs with bacon and ham and cheese on toast.

Eggs Benedict with smoked salmon or bacon and Hollandaise sauce.

Pancakes with chocolate, red fruits and yogurt.

****(3 options must be selected from the list and pre-select one per person).***

SERVICE INCLUDES / PER PERSON

Croissant, butter, jams' selection and honey.

Fruit salad.

Coffee or tea.

Orange juice.

Glass of cava and mineral waters.

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Price: 28 €/pax (min 20 pax. – max 50 pax.)

1 hr of service.

Available from 10:00 to 12:00 hrs.



Welcome appetisers

To enjoy the following group's services, it is essential to hire a menu.

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WELCOME RECEPTION

4 canapes (2 hot and 2 cold).

Open bar cava. Includes cava, wine, beers, soft drinks and mineral water (1 hour).

Price: 28€/pax.

This service it requires a minimum of 30 people.

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MALLORCAN BITES

Sobrasada with mahonese cheese.

Price: 3€/pax.*

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HOMELAND BITES

Cheeses selection, grapes and quince.

Price: 3€/pax.*

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NUTS BITES

Nuts variety and olives.

Price: 2,5€/pax.*

**All these small bites are recommended to complement an open bar service or add to the menu.*



Our food corners

To enjoy the following group's services, it is essential to hire a menu.

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IBERIAN BELLOTA HAM ON THE BONE

Acorn-fed Iberic ham with bread and olive oil.

(Ciabatta bread, tomato spread and virgin olive oil from Sóller).

Includes cutter.

Station price (1 piece): 880 €

One piece for every 70 guests is recommended.

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OYSTERS

Fines de Claire N3

48 units: 385 €.

96 units: 700 €.

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CEVICHE

Sea bass and prawn ceviche with cherry tomatoes, corn, mango and coriander.

Price: 8€/pax.

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SUSHI

New York Phila, Urban roll, Red Tuna, Sun roll, Phila Maki, California, California (with Phila), Supernova, Veggie roll and Veggie Maki.

Price per piece: 2 €.

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CHEESES

Manchego, mahonese, gorgonzola and camembert.

Price: 8€/pax.

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MALLORCAN

A selection of Mallorcan specialties.

Coca de "trepó", Coca de pimientos rojos, meat & peas "mini empanadas" and Sobrasada de porc negre.

Price: 13€/pax.

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FRUIT

Seasonal fruit selection.

Price: 8€/pax.

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Children's menu

MAIN COURSE (a choice of)

Spaghetti Bolognese.

Hake in batter *.

Chicken nuggets *.

Hamburger *.

*With fries, sweet potato or rice with vegetables.

DESSERT (a choice of)

Fresh fruit salad.

Ice cream (vanilla, chocolate or strawberry).

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Water or soft drinks.

Price: 18 €/pax



Open bar services

To enjoy the following group's services, it is essential to hire a menu.

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OPEN BAR WINES

Includes wines, beers, soft drinks and mineral water.

Price per person/hour: 12 €

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OPEN BAR CAVA

Includes cava, wines, beers, soft drinks and mineral water.

Price per person/hour: 14 €

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OPEN BAR LONG DRINKS

Includes long drinks, cava, wines, beers, soft drinks and mineral water.

Price per person/hour: 16 €

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OPEN BAR COCKTAILS

Includes 2 cocktails references (to choose from cocktails list) long drinks, cava, wines, beers, soft drinks and mineral water.

Price per person/hour: 20 €



Cocktails

Classic Mojito, hierbas tunel, strawberry, mango or passion fruit*

Classic Caipirinha, strawberry, mango or passion fruit*

Moscow mule* or London mule*

Hugo*

Campari Spritz

Aperol Spritz

Passoa Ginger

Limoncello Spritz

Paloma

Pomada frozen

Margarita on rocks

Pink spritz (elderflower, pink gin and grapefruit)

White spritz (white Muntaner vermouth and cava)

**Includes non-alcoholic option.*

Party

To enjoy the following group's services, it is essential to hire a menu.

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INDOOR ROOM

Opened from midnight to 2.00 am.

Open bar longdrinks

Includes Rum, whiskey, vodka, gin, cava, wines, beers, soft drinks and mineral waters.

Price: 2.500€ (up to 60 pax).

From 60 pax: supplement 35€/pax.

For the opening of the interior room, all confirmed guests of the event will be invoiced.

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DJ

From 00:00 to 2:00.

Price: 450 €.

Hiring DJ is indispensable for the opening of the interior room.

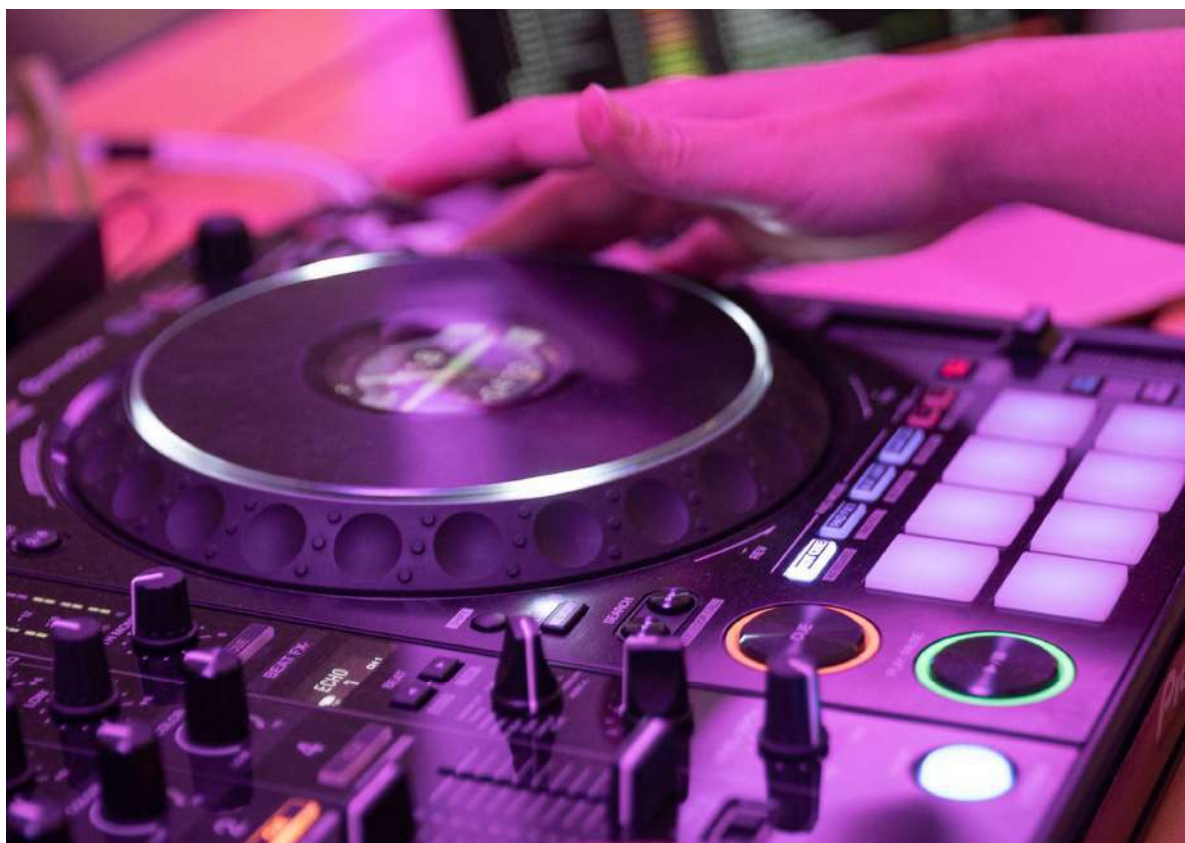
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PROJECTION AND SOUND EQUIPMENT

Screen and projector hire with connection to auxiliary equipment (interior room).

Service duration: 30 minutes.

Price: 220 €. (Only interior room. Other areas, consult rates.)



Relax & fun

To enjoy the following group's services, it is essential to hire a menu.

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Sun loungers are available from 9.30 am to 6.30 pm.

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BOOKING AND HIRE OF PREMIUM DECK CHAIRS

Includes sun lounger with towel and glass of cava.

Price per person: 55 €

Subject to availability. They must be booked and paid for in advance.

(Available 100 sun loungers. Only one person per sun lounger is permitted).

Consult general conditions.

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BALNEARIO ILLETAS TOWEL RENTAL

Unit price: 6 €

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PEDAL BOAT (for 4 PAX)

Hire price per hour: 30 €

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SUP'S

Hire price per hour: 30 €



GENERAL CONDITIONS

The prices shown include VAT. Prices are subject to change.

It is indispensable to hire a menu for the entire group.

To contract a group menu, a minimum of 20 guests is required. 15 days before the event, the main course and dessert chosen by each diner must be confirmed.

Balneario Illetas does not allow the consumption of food or drink from another provider. The drinks package included in the menus is served only during lunch/dinner, estimated at one and a half hours. After this time, drinks will be charged apart.

The event space is reserved during the menu service time only. If you wish to extend the duration of the event, extra services (open bar) may be purchased. Otherwise, the maximum space is offered for one additional hour. Once this hour has passed, a minimum of 12€ per person per hour will be charged for minimum consumption (for lunch services up to 17:00 and for dinner services up to 12:00 midnight).

From 100 confirmed guests, if you wish to extend the event service after lunch or dinner, open bars must be purchased for all confirmed guests.

The cocktail open bar service cannot be offered for groups, unless it has been previously contracted. In case of interest on the day of the event, you may consult with a person in charge, who will decide if it is possible.

If more people show up on the day of the event than those confirmed 15 days prior, there will be a 25% supplement on the menu price, and it will be charged immediately.

One month before the date of the event, menu, event timing and other details must be confirmed in writing, as well as the expected number of guests. 15 days before the event, the final number of guests must be confirmed. Any modification must be notified 10 days before the event. If the agreed number of guests do not attend the event, the customer must pay the total amount for all guests who confirmed ten days prior to the event.

A children's menu price applies to those under 12 years old.

The menu service hours in the restaurant are from 12:00 noon to 17:00 for lunch and from 20:00 to midnight for dinner.

Evening events may be held in outdoor spaces with musical entertainment until 12 midnight. In outdoor areas the maximum noise level allowed is 65 decibels (background music). Live music by external bands or groups is not permitted.

At midnight, and latest until 2:00 am, the indoor party room can be opened subjected to the established rates and hiring DJ, which is mandatory. The interior room is subjected to availability and must be requested at least 1 month before the event date.

Balneario Illetas works exclusively with a team of disc jockeys in charge of livening up parties and events. It is not possible to hire a DJ, nor bands or musical groups from outside the venue.

If you hire the projector and screen rental service at indoor room (service in exclusivity), it is essential to carry out a test with the material to be used. To do this, arrange 15 days prior to the event in order to avoid possible mishaps on the day.

In the case of guests arriving late, we will wait for up to 20 minutes, after which time service will start as arranged for those guests who are present, according to the planned timetable. The event's order of service will not be affected by the delayed arrival of guests.

Any damage caused to the premises and building works will be paid by the customer, who also assumes direct liability for damage caused by their guests. It is not allowed for guests to use the restaurant facilities wet and wearing swimwear. It is strictly forbidden to carry out any fire-related activity on the beach or to let off helium balloons.

The establishment has parking for customers. Subject to availability, reservations cannot be made.

PREMIUM SUNBEDS BOOKING

For the booking of sun loungers on the beach, the following conditions must be considered:

For groups of less than 50 guests a minimum of 20 units must be rented on the second level, to guarantee the exclusivity of the space.

For groups of more than 50 guests, sun loungers must be rented for at least 80% of the guests (maximum 100 units of sun loungers). The second level with 20 loungers will be included and the remaining loungers will be reserved in the sand.

DIETARY RESTRICTIONS

Once all the guests and food restrictions, if any, are confirmed, the main menu can exceptionally be adapted for guests who have any food restrictions (vegetarian, allergies, celiac, etc...).

EXAMPLE MENU

The set menu is offered at no cost for up to two people for a confirmed reservation of a group of more than 80 guests. Otherwise, the cost will be per person and the menu price must be paid.

The set menu must be reserved a minimum of 15 days prior to the event and is subject to confirmation of availability.

RESERVATION

To guarantee the reservation of the event date, a deposit of 600€ is required.

The holding of a date is not considered to be a reservation; a held date only becomes a confirmed reservation once the deposit has been paid.

PAYMENT METHOD

Once the payment of the reservation deposit has been made, 15 days before, 100% of the total budget of the event must be paid. Additional charges derived during the event will be paid the same day of the celebration, leaving 100% of the invoice settled.

CANCELLATION POLICY

If cancellation is communicated with a minimum of six months prior the event date, 50% of the reservation will be refunded.

If the cancellation is made with less than six months from the event date, any pre-payment will not be refunded.

The event must be cancelled in writing.

WEATHER CONDITIONS

In case of rain on the day of the event, the organisation reserves the right to alter the spaces reserved for the event to ensure the comfort of the guests, service quality and continuity of the event without incident.

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